

## **ROASTED ZUCCHINI SOUP WITH FETA CHEESE**

(inspired by *Skinnytaste*)

4 cups zucchini, cut in large cubes, about  $\frac{3}{4}$  inch thick (20 ounces total)

1 large white onion, cut into wedges

1 teaspoon Herbes de Provence

Kosher salt, and freshly cracked black pepper to taste

crumbled feta cheese, about 4 ounces or to taste

3 tablespoons extra virgin olive oil, divided

4 cups vegetable broth (you may not need the full amount)

chili oil for drizzling (optional)

Heat oven to 400°F.

Combine zucchini, onion, Herbes de Provence, salt and pepper on a quarter sheet baking dish covered with aluminum foil. Drizzle olive oil and place in the oven for 30 to 35 minutes. Ten minutes into the roasting, scatter the feta crumbles on top and drizzle a little more olive oil over the pieces. Keep roasting for another 15 minutes or longer, until the feta pieces start to get caramelized.

Transfer vegetables and cheese to the blender; add broth (use less for a thicker soup) and blend until smooth. Use caution while blending hot liquids! Warm the soup on the stove ladle into bowls; garnish with extra feta and drizzle chili oil if so desired.